



## Floating Bowls Cake *With Liz Marek*

### Supply List



#### Structure/Hardware

- 8" wooden round cake board, 6" wooden round cake board (cakeboardsavare.com)
- 18" wooden square cake board
- 3/8" threaded rod, 3/8" nuts (8), 1 1/2" washers with 3/8" hole (4), locking washers (4)
- Aluminum foil tape (at any hardware store)
- 1/8" armature wire

#### Edible Materials

- About 2-3 cups of chocolate melties (or chocolate bark)
- 2, 10" round cakes
- 2, 8" round cakes
- Buttercream or ganache
- Melted white chocolate (or candy melts)
- White fondant
- Vegetable shortening
- AmeriColor Food Coloring gel: Egg yellow, Electric Pink
- Artisan Accents food color: Breakfast Blue
- Edible Artist decorative paint: Bright pink, black, bright yellow

#### General Tools

- 10" sphere pan, 8" sphere pan (can use 8" and 6" sphere pans)
- 4" bowl or sphere cake pan
- Plastic wrap
- Silicone spatula
- Offset spatula
- Mixing bowls
- Dremel tool with metal cutting attachment
- Clamps
- Safety glasses
- Marker
- Power Drill and 3/8" drill bit
- Large knife for trimming cake
- 2 pliers
- X-acto knife or PenBlade
- Innovative Sugarworks Sugar Smoothers
- Rolling pin
- Gloves
- Fondant smoother
- Cornstarch poof (cornstarch inside of a brand-new knee sock)
- Ruler
- Medium round brush
- Piping bags
- Scissors
- Milkshake straw

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